



CITY OF CHICAGO

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DEPARTMENT OF BUSINESS AFFAIRS AND CONSUMER PROTECTION

AGREED PLAN TO SAFELY REOPEN

Licensee: Jaipur Management LLC d/b/a Jaipur

Premises: 738 W. Randolph, Chicago, IL 60643

Licenses: Retail Food Establishment (2694084) Public Place of Amusement (2712835)
and Consumption on Premises License (2695025)

Account Number: 462918

Pursuant to the City of Chicago Municipal Code Section 4-60-040(h), the City of Chicago Department of Business Affairs and Consumer Protection, the Local Liquor Control Commission and the above-named Licensee have agreed to the following conditions to assure that the continued operation of Licensee's business will not cause a deleterious impact on the health, safety and welfare of the community.

1. **Capacity, Prohibited Gatherings & Social Distancing:** Licensee will strictly limit its outdoor dining area to a maximum of 40 people (the capacity of its outdoor dining area), or such lesser number as may be required taking into account the safe Social Distancing and other requirements of Order of The Commissioner of Health of the City of Chicago No. 2020-9 and 2020-11. Licensee will prevent Prohibited Gatherings and will require that with regard to any Gathering that Social Distancing be maintained at all times. All tables will remain not less than 6 feet apart. While the State of Illinois and City of Chicago has in effect its mandate against indoor dining, Licensee will provide service curbside pick-up and delivery options. For customers choosing to pick up and pay for food service inside the premises, Licensee will provide physical guides such as tape on the floor or sidewalks to ensure that customers remain at least six (6) feet apart in lines or, if space becomes limited, ask customers to wait in their cars or away from the establishment while waiting to pick up food. Licensee will post signs to inform customers of pick-up options. Physical barriers such as sneeze guards and partitions shall be placed at the registers or other food pick-up areas where maintaining physical distance of six feet is difficult.

When allowed to reopen for indoor dining, Licensee will not permit indoor music volume to interfere with its employees with its employees or customers' ability to practice social distance while talking, taking orders, etc. All tables will remain not less than 6 feet apart. Licensee will limit its indoor capacity for the first floor (stated capacity of 141 persons) and the second floor (stated capacity of 107 persons) as required by applicable mandates set by the City of Chicago from time to time, or such lesser number as may be required taking into account the safe Social Distancing and other requirements of that certain Order of The Commissioner of Health of the City of Chicago No. 2020-9 and 2020-11. In all situations Licensee's largest tables will be limited to six (6) people per table (or to a lesser amount as may be required by applicable laws and ordinances) while maintaining standard social distancing requirement. Licensee will funnel all customer entry and exits to one access point (except for in an emergency situation) in order to maintain accurate count of total occupancy at all times. Additionally, management and staff will monitor and manage the traffic between the outdoor and indoor dining areas so that each space will maintain its capacity limits and safe Social Distancing. Staff members responsible for monitoring occupancy shall utilize handheld

counting clickers to track customers entering and exiting the Premises. Except during ingress or egress, and utilizing washrooms and hand sanitizing facilities, Licensee will require its customers to remain seating while in the common areas.

2. **Encouraging Limited Interactions:** If practical, Licensee will encourage cashless payment methods, encourage reservations to minimize waiting and facilitate time to clean and sanitize, encourage customers to remain or in their vehicles while waiting to be seated, and seat customers immediately upon entry to minimize waiting lines or gatherings in waiting areas. During operating hours, in the event that the Premises shall reach maximum capacity Licensee will employ a sufficient number of personnel with appropriate training to supervise any customers waiting lines to enter the Premises. Said personnel will monitor and supervise compliance with, and enforcement of, the health and safety measures set forth in and referred to in this Agreed Plan to Safely Reopen (the "Plan"), including any and all applicable government laws, ordinances, rules, guidelines and orders that may be in force from time to time, including the wearing of masks over nose and mouth and Social Distancing requirements. If any of those waiting in line are not willing to comply with said health and safety measures, they will be encouraged to depart by Licensee's personnel.
3. **Customer and Employees Entry to Establishment:** Licensee's staff will make sure that everyone (customers, non-customers and employees) other than people with medical conditions or disabilities that prevent them from safely wearing a face covering) has a mask and is wearing one upon entering its Premises. If anyone wishing to enter its Premises does not have one, Licensee will provide on free of charge. Each customer's temperature will also be taken at the door and anyone with a fever as defined by the CDC (the CDC defines a fever as a temperature of 100.4 ° Fahrenheit or higher) shall be denied access to Licensee's Premises. All employees will be encouraged to self-identify symptoms before leaving home and to stay at home if symptomatic. Entry to Licensee's Premises will be denied to anyone with displayed or self-identified symptoms of Covid-19. With regard to each of its employees, Licensee will subject to applicable laws and ordinances, and in a manner prescribed by the Commissioner of Health for each day an employee reports to the workplace at the start of every work shift ask the employee the following questions to serve as a self-screening protocol: (1) Have you had a body temperature over 100 degrees Fahrenheit or have you used a fever reduces in the previous 24 hours to treat a body temperature over 100 degrees Fahrenheit? (2) Do you have a new cough that you cannot attribute to another health condition? (3) Do you have a new sore throat that you cannot attribute to another health condition? (4) Do you have a new shortness of breath that you cannot attribute to another health condition? Each employee's temperature will be taken when they arrive for their shift. Employees with a fever as defined by the CDC or that otherwise exhibit symptoms of illness or that report that they are not feeling well shall not be allowed to come at work. In the event that Licensee learns that any of Licensee's employees have tested positive for Covid-19 or that any employee has come in close contact with someone that has tested positive for Covid-19, Licensee shall not allow that employee at the business. Licensee will inform fellow employees of their possible exposure but maintain confidentiality as required by the Americans with Disabilities Act. Licensee will instruct all other employees to self-monitor for symptoms. Licensee will identify where the infected employee worked, as well as those individuals—including colleagues, customers, visitors and vendors – the infected employee came into contact with during the 14 days prior to testing positive or first displaying symptoms.
4. **Hand Washing & Sanitizing:** Sanitation or hand washing facilities shall be made readily available to each customer at no less than six stations located throughout the Premises. In addition, Licensee will provide supplies and accommodations that allow employees to follow handwashing and other sanitation procedures and require employees to follow such procedures at reasonably regular intervals; Employees will receive training on how to wash their hands. All staff will be reminded during pre-shift meetings that must be washed at least every 30 minutes, and more often as required (e.g. contact with contaminant splash, surfaces or items). Licensee will implement a zero-tolerance

policy for staff members who do not abide.

5. **Protective Gear:** In all common spaces of the Premises (indoor and outdoor and bathrooms) where customers are permitted, face coverings will be worn (over nose and mouth) by all customers or others visiting the Premises (except in those situations where otherwise permitted by applicable law, ordinance or government mandate). Customers will be permitted to remove their masks only while seated and actively eating and/or drinking. Licensee will ensure that every employee who interacts with customers and is able to medically tolerate a mask is wearing a mask for the duration of a shift. Employees will receive training on how to wear and properly remove PPE, will be provided gloves in accordance with standard food handling guidelines, and ensure any dishwashers have access to equipment to protect eyes, nose and mouth from contaminant splash (face coverings, protective glasses, and/or face shields).
6. **Visual Guidance:** Licensee will maintain and provide visual guidance throughout the Premises on hygiene standards for customers and employees and entry requirements including social distancing and floor markers; Licensee will post outside the Premises non-verbal agreement, guidelines and/or criteria for customers to enter the Premises; Licensee will clearly mark any area (waiting lines, restrooms, etc.) where customers or employees line-up with appropriate physical distancing guidance. Licensee will provide signage for any 3rd party delivery services on its process for redeeming orders; and if practical. Licensee will use digital messaging or communication boards for pre-shift communications.
7. **Cleaning & Sanitation:** Licensee will continue to utilize its own employees and continue to hire an outside firm to thoroughly clean and sanitize its Premises high-touch areas and other surfaces. Licensee will thoroughly clean and sanitize its Premises prior to opening and upon opening throughout the day. High touch front of house areas will be sanitized every 30 minutes and back of house between tasks. Bathrooms will be monitored, cleaned and sanitized regularly. Staff will be trained to ensure safe and proper application of disinfectants. Licensee will provide disposable table items where possible (e.g. menus, containers, condiments), clean and sanitize non-disposable table items after each use (e.g. menus, containers, tables, chairs) and if practical use fixed menu boards or digital menus.
8. **Hours of Operation:** Licensee may be open to the public and shall only operate its business during the legally permissible hours of operation under its then current licenses in accordance with the Municipal Code of the City of Chicago and any and all other applicable governmental laws, ordinances, rules, guidelines and orders that may be in force from time to time. Specifically, Licensee will (a) cease all sales of alcoholic liquor for consumption on the premises between 11:00 p.m. and the hour which the Licensee is permitted to resume alcoholic liquor sales under Section 4-60-130 of the Chicago Municipal Code, and (b) Licensee will cease operations between 11:00 pm and the legally established hour of opening. Licensee will lock the doors to the business at 11:00 pm. During the hours of closing, no person other than the Licensee or employees or members of the immediate family of the Licensee shall be permitted to remain inside the business or premises. Last call shall be announced not less than 30 minutes prior to the applicable closing time of Licensee's business. Licensee shall maintain a roster at the business of all current employees.
9. **Revised Requirements:** To the extent any or all of the provisions, laws, rules, regulations, guidelines, orders and/or provisions applicable to and imposed on the Licensee and its business by

the State of Illinois and/or the City of Chicago (collectively the "Requirements"), including those Requirements enacted as a result of Covid-19, are revised the Licensee shall thereafter comply Requirements, and so long as Licensee shall be in compliance with said revised Requirements the Licensee shall not be deemed to be in default of its obligations under this Plan. When, as, and to the extent any or all of such Requirements (including those requiring Social Distancing, requiring face coverings to be worn over nose and mouth, and forbidding Prohibited Gatherings) are rescinded the Licensee shall no longer be required to comply with same. The operation of Licensee's business and all other conditions of the Licenses are and shall continue to be governed by the City of Chicago Municipal Code, as ma be amended from time to time.

The conditions of this Plan are legally binding and may be enforced by the City of Chicago enforcement authorities under 4-6-0-040(h) of the Municipal Code of Chicago, Violation of the above-stated agreed conditions may result in the imposition of a fine and/or suspension or revocation of all business licenses issued to Licensee. Violations of the above stated agreed conditions may also result in the issuance of cease and desist orders prohibiting the activity which violates the conditions of the Consumption on Premises license.

The agreed conditions of this Plan shall apply to the business address of Licensee and to Licensee and to all officers, managers, members, partners and direct or indirect owners of Licensee. The sale of the business to other persons purchasing or otherwise acquiring the membership units of Licensee does not void the conditions placed on the License and any and all potential new owners of Licensee shall be subject to the same agreed conditions set forth in this Plan.

It shall be the duty of every person conducting, engaging in, operating, carrying on or managing the above mentioned business entity to post this Plan next to the Consumption on Premises license certificate in a conspicuous place at the business Premises.

Licensee: JAIPUR MANAGEMENT, LLC

Premises: 738 WEST RANDOLPH, CHICAGO, IL.

By: Shweta Hiten Bharwad
Shweta Hiten Bharwad
Authorized Agent

Shannon Trotter
Shannon Trotter, Commissioner
City of Chicago
Local Liquor Control Commission

11/9/2020